



Festive Table d'Hôte  
2 Course €45 | 3 Course €50

## STARTER

- O'Mahony's Pressed Ham Hock (1,5,16,17,18)  
*Noor Date Gel, Pickled Roscoff,  
Sour Dough Crisp*
- Salmon, Courgette & Crab (1,5,7,12,17,18,21,22)  
*Smoked Salmon, Stuffed Courgette,  
Hazelnut Crab*
- Chicken & Mushroom, (1,5,17,18)  
*Sous Vide Stuffed Thigh, Parmesan Foam,  
Chestnut Mushroom, Butter Crumbs*
- White Onion Soup (1,5,16,18)  
*Onion Petals, Burnt Onion Oil,  
Brioche Crouton*
- Ravioli of Confit Duck (1,5,6,16)  
*Chestnut Puree, Black Winter Truffle,  
Thyme Velouté*

## MAIN COURSE

- Grilled 10oz Dry Aged Beef Sirloin (5,16,17,18)  
*Duck Fat Confit Potato, Parsnip Cream,  
Braised Carrot, Veal Jus*
- Charred Fillet of Dry Aged Beef (5,16,17,18)  
*Duck Fat Confit Potato, Parsnip Cream,  
Braised Carrot, Veal Jus  
(€7 Supplement)*
- Traditional Turkey (1,5,16,18)  
*Jameson Glazed Ham, Chestnut & Cranberry Stuffing,  
Buttered Poached Potatoes, Parsnip Veg Parcel,  
Turkey Jus*
- Panfried North Atlantic Hake (5,7,17)  
*Ballymakenny Yukon Gold, Romanesco Broccoli,  
Grenoblese Sauce*
- Pork, King Oyster & Balsamic (5,16,17,18)  
*Confit Pork Belly, Potato Gratin,  
King Oyster Mushroom, Balsamic Jus*
- Cauliflower & Artichoke (1,5)  
*Grilled Cauliflower Root Steak,  
Jerusalem Artichoke, Buckwheat, Braised Shallot*

## SIDES

Mashed Potatoes (5) | Colcannon (5) | Seasonal Vegetables | Garden Salad (17,18) | Baked Sweet Potato (1,5,18) | 6  
Truffle Fries & Pecorino Cheese (5,6,17) | 7

## DESSERT

Blackberry & Honey (1,5,6)  
*Russian Honey Cake, Blackberry Chantilly*

Tea with Milk (1,5,6,9)  
*Earl Grey Mousse, Milk Pannacotta, Orange Shortbread*

Hazelnut & Dark Chocolate (1,5,6,9,10,12)  
*Dark Chocolate Mousse, Praline Bavaois, Hazelnut Crisp*

Traditional Christmas Pudding (1,5,16,18)  
*Vanilla Anglaise, Brandy Butter*

Irish Farmhouse Cheese Plate (1,5,18)  
*Smoked Gubeen, Durrus, Cashel Blue, Hegarty Cheddar*

Allergen Guide: Wheat (1), Rye (2), Oats (3), Barley (4), Milk (5), Egg (6), Fish (7), Peanut (8), Soybean (9), Almond (10),  
Walnut (11), Hazelnut (12), Cashew (13), Pecan (14), Pistachio (15), Celery (16), Mustard (17), Sulphites (18), Sesame (19),  
Lupin (20),

At InterContinental Dublin, we consciously purchase our food from sustainable sources, and we support local growers and producers where possible. The best quality meat and fish is handselected by our team of chefs from Irish farms and harbours. For food allergies and intolerances please speak to a member of our team about your requirements before ordering. Please note a discretionary service charge of 12.5% applies for groups of eight or more.